



CLAYTON WHITES

HOTEL

Communion & Confirmation Lunch Sample Menu 2022

SOUP & APPETIZERS

Roast Hook Head Vegetable Soup
croutons, fresh cream

Tian of Salmon
chive & crème fraiche, baby leaves garnish, mustard dressing

Caprese Salad
West Cork mozzarella, beef tomato,
mixed leaf salad garnish, basil pesto

Classic Caesar Salad
garlic croutons, crispy bacon,
tossed anchovy dressing, shaved parmesan

Chicken Liver Parfait
fig chutney, toasted brioche

MAIN COURSES

Slow Cooked Irish Beef
confit potatoes, pomme puree, Yorkshire pudding, thyme jus

Pan Seared Chicken Supreme
wild mushroom & asparagus ragout, fondant potatoes

Slow Braised Lamb Shank
sundried tomato mash, thyme jus

Pan Seared Sea Trout Fillet
sauté green beans, fondant potatoes, salsa verde

Butternut Squash Risotto
white truffle oil, parmesan

Oven Baked Hake
scented roasted carrots, beetroot mash, star anise butter sauce



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DESSERTS

Chocolate Profiteroles
quelle of cream

Wexford Strawberry Eton Mess

Vegan Raspberry Almond Tart
whipped vegan cream, berry compote

Baileys Cheesecake
fruit coulis, quelle of cream

Selection of Ice Cream
served in a wafer basket

Freshly Brewed Tea or Coffee